



Pound Cake — see recipe on this page.

POUND CAKE

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| 1 cup butter | 3 cups flour (reserve some for |
| 2 cups sugar | dusting fruit and nut meats) |
| Juice of 1 lemon | 3 teaspoons baking powder |
| Rind of 1 lemon, grated | 1 cup milk |
| 10 egg yolks | 1 cup seedless raisins |
| 1 teaspoon salt | 1½ cups pecan meats, chopped |

Cream butter and sugar thoroughly. Add lemon juice and rind. Add egg yolks, two or three at a time, beating until light and creamy. Add sifted dry ingredients alternately with milk. Add raisins and nut meats dusted with flour. Bake in a buttered tube pan (10-inch) in a moderately slow oven (325° F.) 1½ to 1¾ hours.

PUMPKIN CAKE

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| ½ cup butter | ¼ teaspoon soda |
| ½ cup sugar | 3 teaspoons baking powder |
| 1 cup brown sugar | ¼ teaspoon salt |
| 2 eggs, well beaten | ½ cup sour milk |
| ¾ cup pumpkin | ¾ cup nut meats, chopped and |
| 2 tablespoons maple syrup | floured |
| 2 cups cake flour | |

Cream butter and sugar thoroughly, add eggs, add pumpkin and syrup, mix thoroughly. Sift dry ingredients together three times, add alternately with milk. Add nut meats. Bake in buttered pan (8x12x2 inches) in a moderate oven (350° F.) 30 to 40 minutes.